them a little Malt-Dust or Bran; this will finish their
Sweetening, and stop them from Leesing.

But since you see there is so much Trouble in getting
Vessels sweet after they have been neglected, you will be
induced to endeavour to keep them in order; which you
may do by making all thorough clean after Brewing, and
once a Month to fill your Vessels with fair Water, and
let it off again in two or three Days. Cleanliness greatly
contributes to your Liquors tasing well; for tho' I admit,
that in Working it will purge itself much, yet the Relief
of a faulty Vessel will still be retain'd.

Avoid as much as possible Brewing in hot Weather;
but if you are necessitated to brew, make no more than
for present drinking, for it will not keep.

The Season for brewing keeping-beer, is certainly best
before Christmas, for then your Malt is in perfection, not
having had Time to contract either a musty Smell, Dust,
or Weebles, (an Insect that eats out the Heart of the Malt)
and the Waters are hardly mixed with Snow Broth, which
I have before observed, is not proper for Brewing; and
then four Pounds of Hops will do as much good as five
Pounds in the Spring of the Year; for you must increase
in the Quantity of Hops as you draw towards Summer.
But, in short, choose moderate Weather as much as you
can for Brewing; and if you have a kindly Cellar besides
to keep your Liquor in, that will not be much affected
by Extremity of Cold or Heat, you may reasonably ex-
pect great Satisfaction in brewing your own Liquor.

To brew Strong Beer.

To a Barrel of Beer take two Bushels of Malt, and
half a Bushel of Wheat just crack'd in the Mill, and some
of the Flour sifted out of it; when your Water is scalding-
hot, put it in your Mashing-fat; there let it stand till
you can see your Face in it; then put your Malt upon it;
then put your Wheat upon that, and do not stir it; let it
stand two Hours and a half; then let it run into a Tub
that has two Pounds of Hops in it, and a Handful of
Rosemary Flowers; and when it is all run, put it into
your Copper, and boil it two Hours; then strain it off,
sifting it a cooling very thin, and set it a working very
cool; clear it very well before you put it a working; put
a little

Instructions for Brewing.